



Salad

Fresh Garden Greens, Chopped Tomato, Hot House Cucumbers and Matchstick Carrots

Dressings:

Basil Balsamic and Buttermilk Ranch

Caesar Salad with Romaine Lettuce, Grated Parmigiano-Reggiano, and Homemade Garlic Herb Croutons with Creamy Caesar Dressing

Entrée Your choice of One

Marinated Rotisserie Chicken

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Sautéed Chicken Breast in White Wine Sauce

~

Maple Glazed Roasted Pork Loin

~

Carved Herb Crusted Top Round

Starch Your choice of One

Roasted Garlic Smashed Redskin Potatoes

~

Rice Pilaf

~

Mediterranean Pasta Salad with Diced Tomatoes, Diced Cucumbers, Crumbled Feta Cheese and Greek Pesto Sauce

Vegetables Your choice of One

Roasted Zucchini, Yellow Squash, and Carrots

~

Haricot Vert with Bacon & Balsamic Glaze

~

Grilled Sweet Coblette Corn with Lime Butter & Grated Parmesan

Buttery Dinner Rolls

All prices subject to change

Note: To create a custom menu, please contact our catering coordinators



Hors d'oeuvres

Please choose two from our list of Hors d'oeuvres

Salad Your choice of One

*Baby Field Green Salad with Fresh Strawberries, Mandarin Oranges, Candied Pecans & Crumbled Gorgonzola

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*Baby Field Green Salad with Sliced Pears, Candied Walnuts and Fresh Crumbled Goat Cheese

*Choice of two dressings:

Orange Poppy Seed Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Honey Basil Balsamic and Buttermilk Ranch

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Caesar Salad with Romaine Lettuce, Grated Parmigiano-Reggiano, and Homemade Garlic Herb Croutons with Creamy Caesar Dressing

Entrée Your choice of One

Sautéed Herb & Garlic Shrimp

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Chicken Marsala with Mushroom Reduction Sauce

~

Marinated Pork Loin with Blackberry Compote

~

Citrus Marinated Tilapia with Tropical Mango Salsa

~

Braised Beef Brisket with Wild Mushroom Jus

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Starch Your choice of One

Roasted Garlic Mashed Potatoes

~

Lemon Rosemary Parmesan Roasted Potatoes

~

Cashew Rice Pilaf

~

Orecchiette with Homemade Basil Marinara

Vegetable Your Choice of One

Grilled Seasonal Vegetables

~

Sautéed Seasonal Vegetable Medley Finished with Basil

~

Spinach Soufflé

Buttery Dinner Rolls

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Displays

Please choose one from our list of Hors d'oeuvres

All displays are accompanied with Garlic Parmesan Crostinis

Hors d'oeuvres

Please choose three from our list of Hors d'oeuvres

Salad Your choice of One

**Baby Field Green Salad with Fresh Strawberries, Mandarin Oranges, Candied Pecans and Crumbled Gorgonzola*

~

**Baby Field Green Salad with Sliced Pears, Candied Walnuts and Crumbled Fresh Goat Cheese*

**Choice of two dressings*

Orange Poppy Seed Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Honey Basil Balsamic, and Buttermilk Ranch

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*Caesar Salad with Romaine Lettuce, Grated Parmigiano-Reggiano, and Homemade Garlic Herb Croutons
with Creamy Caesar Dressing*

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Tomato Mozzarella Napoleon with Field Greens drizzled with Balsamic Reduction

~

*Baby Spinach Salad with Crumbled Goat Cheese, Shaved Red Onions, Sliced Granny Smith Apples, and Candied Pecans,
with Maple Bacon Vinaigrette*

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Entrée Your choice of One

Panko Crusted Chicken Roulade with Herb Boursin and Fresh Herbs with Pesto Cream Sauce

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Stuffed Pork Loin with Mangos, Cilantro, and Dried Cherries with Cherry Reduction Glaze

~

Pistachio Crusted Salmon with Lemon Dill Beurre Blanc

~

Whole Grain Mustard Crusted Prime Rib with Horseradish Crème Fraiche

Vegetable Your Choice of One

Roasted Vegetable Bundles

~

Haricot Vert with Lemon Zest & Sliced Toasted Almonds

~

Roasted Asparagus with Bacon & Balsamic Glaze

Starch Your choice of One

Rosemary Roasted Fingerling Potatoes

~

Three Cheese Ravioli with Sun Dried Tomato Sauce

~

Truffle Whipped Yukon Gold Potatoes

~

Sweet Potato Mash with Candied Pecans

~

Garden Vegetable Cous Cous

Fresh Baked Artisan Loaves with Honey Butter

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Displays

Please choose two from our list of Hors d'oeuvres

All displays are accompanied with Garlic Parmesan Crostinis

Hors d'oeuvres

Please choose three from our list of Hors d'oeuvres

Salad Your Choice of One

Tomato Mozzarella Napoleon on Field Greens, drizzled with Balsamic Reduction

~

Baby Spinach Salad with Crispy Pancetta, Crumbled Goat Cheese, Grape Tomatoes and Bacon Balsamic Dressing

~

Organic Boston Bibb Lettuce with Sliced Pears, Crumbled Gorgonzola, Cinnamon Candied Pecans, & Pear Vinaigrette

~

Asian Salad with Baby Field Greens, Matchstick Carrots, Cilantro, Mint, Crushed Honey Cashews, Julienne Sweet Bell Peppers, tossed in Sweet Thai Chili Vinaigrette

~

**Baby Field Green Salad with Fresh Strawberries, Mandarin Oranges, Candied Pecans and Crumbled Gorgonzola*

**Choice of Two Dressings:*

Orange Poppy Seed Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Honey Basil Balsamic and Buttermilk Ranch

Entrée Your Choice of Two

Panko Crusted Chicken Roulade with Wild Mushrooms and Parmesan Mushroom Cream Sauce

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Carved Whole Grain Crusted Beef Tenderloin

~

Stuffed Pork Loin with Apples and Cranberries with an Apricot Glaze and Apple Chutney

~

Arctic Char with Orange and Thyme White Wine Sauce

~

Herb Marinated N.Y. Strip served with Mushroom Duxelle

~

Sesame Crusted Ahi Tuna

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Starch Your Choice of One

- Rosemary Roasted Fingerling Potatoes
- ~
- Three Cheese Ravioli with Sun Dried Tomato Sauce
- ~
- Truffle Whipped Yukon Gold Potatoes
- ~
- Sweet Potato Mash with Candied Pecans
- ~
- Creamy Risotto with Pancetta and Sweet Peas

Vegetable Your Choice of One

- Matchstick Carrots and Spinach Sauté
- ~
- Broccoli Raab with Dill Butter Sauce
- ~
- Haricot Vert with Sliced Green Tomatoes, Toasted Hazelnuts with Lemon Crème Fraiche
- ~
- Marinated Vegetables

Fresh Baked Artisan Loaves with Honey Butter

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Hot Hors d'oeuvres

BEEF / LAMB

- *Mini Brisket Sliders with Caramelized Onions, Brie, and Horseradish Crème*
- *Mini Cheese Burgers with Cheddar Cheese on Hawaiian Rolls with Roasted Garlic Aioli*
- *Gyro Bites with Lemon Cucumber Aioli and Sliced Roma Tomatoes*
- *Sliced Flank Steak with Mushroom Duxelle on Herb Crostini and Melted Brie*
- *Bacon Wrapped Cubed Sirloin with Gorgonzola on a Skewer*

POULTRY

- *Cashew Chicken Bites with Mandarin Orange Teriyaki Dipping Sauce*
- *Pecan Crusted Chicken Skewers with Raspberry Mustard Dipping Sauce*
- *Bangkok Grilled Chicken Satays with Spicy Peanut Sauce*
- *Chicken Parmesan Bites with Marinara Sauce*
- *Duck Wontons with Caramelized Onions, Boursin Cheese, and Granny Smith Apples*
- *Smoked Chicken Quesadillas with Salsa and Crème Fraiche*
- *Thai Chicken Flatbread with Spicy Peanut Sauce, Diced Carrots, and Scallions*
- *Coconut Chicken Satays with Roasted Pineapple Dipping Sauce*

PORK

- *Pulled Pork on Jalapeno Cheddar Corn Muffins with Chive Aioli*
- *Mini Pressed Cuban Sandwiches*
- *Mini Pups with Dijon Dipping Sauce (our version of pigs in a blanket)*
- *Hoisin Pork Egg Rolls with Sesame Aioli*
- *Mini Rubeen's*
- *Jalapeno Poppers stuffed with Cream Cheese and wrapped in Apple Smoked Bacon*
- *Stuffed Mushrooms with Bleu Cheese and Apple Smoked Bacon*

SEAFOOD

- *Mini Jumbo Lump Crab Cake with Lemon Chive Aioli*
- *Apple Smoked Bacon Wrapped Shrimp with Bourbon Glaze*
- *Coconut Fried Shrimp with Spicy Orange Marmalade*
- *Kapow Shrimp (Our version of 'Bang Bang' Shrimp)*

VEGETARIAN

- *Vegetable Egg Rolls with Sweet Thai Chili Dipping Sauce*
- *Lightly Battered Fried Green Tomatoes with Spicy Remoulade Sauce*
- *Sautéed Spinach and Feta Cheese Wrapped Phyllo Dough Triangles*
- *Tomato Bisque Soup Shooters with Grilled Cheese Triangles*
- *Mini Assorted Quiche (protein available)*
- *Stuffed Mushrooms with Spinach and Feta Cheese*
- *Mini Twice Baked Loaded Potatoes (Crumbled Bacon available)*
- *Bruschetta with Pesto Mozzarella, Roma Tomatoes, and Balsamic Glaze*
- *Artichoke Beignets*
- *Pear Pizette with Candied Pecans, Crumbled Gorgonzola and Wine Reduction Sauce*





Cold Hors d'oeuvres

BEEF

- Jerk Beef on Plantain Chips with Mango Salsa
- Open Faced Sliced Flank Steak on Flatbread with Caramelized Onions and Chive Aioli
- Beef Tenderloin with Arugula, Sliced Tomato, and Horseradish Sauce on Silver Dollar Rolls

POULTRY

- Asian Lettuce Chicken Wraps
- Asian Marinated Chicken on Crispy Wonton with Avocado Mousse
- Roasted Sliced Turkey with Cranberry Aioli on Savory Sage Mini Corn Muffins

PORK

- Sliced Southern Style Ham on Gouda Biscuits with Honey Mustard
- Grape Tomatoes filled with Guacamole and topped with Crispy Pancetta
- Prosciutto wrapped Melon Satays
- Mini Open Faced BLT's with Avocado Mayo
- Black Forest Ham & Orange Mustard on Savory Cheddar Biscuit

SEAFOOD

- Smoked Salmon on Pumpernickel Bread Squares with Dill Butter
- Chili Garlic Salmon with Ginger, Cilantro on a Crispy Wonton
- Oven Roasted Salmon on a Wonton with Cucumber Dill Dipping Sauce
- Ahi Tuna Tartare with Crispy Wonton and Wasabi Aioli
- Ahi Tuna Tartare on Watermelon Cubes
- Garlic and Rosemary Shrimp on a Skewer
- Deviled Eggs filled with Tarragon Crab Salad
- Chili Garlic Shrimp with Mandarin Aioli Dipping Sauce

VEGETARIAN

- Tomato Mozzarella Caprese Skewers with Fresh Basil and Balsamic Reduction
- Vegetable Summer Rolls with Thai Chili Dipping Sauce
- Assorted Sushi Rolls with Ponzu Dipping Sauce, Wasabi and Pickled Ginger
(Market Price To Be Determined 2 weeks Prior to Event)
- Deviled Eggs
- Caesar Salad Bites tossed with Shredded Parmesan and Caesar Dressing on Herb Crostinis
- Bruschetta with Goat Cheese and Tomato Basil Relish with Balsamic Drizzle





Table Setting Hors d'oeuvres

- *Jumbo Shrimp with Cocktail, Remoulade Sauce and Lemon Wedges*
- *Imported and Domestic Cheese Display, Garnished with Dried Fruits & Nuts Served with Herb Parmesan Crostinis and Fresh Baked Artisan Bread*
- *Garden Variety of Vegetable Crudité with White Bean Dipping Sauce*
- *Sun-Dried Tomato and Homemade Pesto Torta, served with Crackers*
- *Antipasto Display with Hummus, Roasted Red Pepper Dip, Olive Tapenade, Marinated Artichoke Hearts, Olives, served with Sea Salt Pita Crisps*
- *Black Bean and Roasted Corn Salsa, served with Tortilla Chips*
- *Baked Brie in Puffed Pastry with Mushroom Duexelle or Brown Sugar Pecan Mixture, Garnished with Fruit and Served with Herb Parmesan Crostinis*
- *Apple Smoked Bacon Cheddar Spread, Served with Crackers*
- *Garlic & Port Wine Cheese Spread with Sea Salt Pita Chips*
- *Herb Spinach Dip in Bread Bowl*
- *Warm Artichoke and Parmesan Dip served with Focaccia Crisps*
- *Cajun Shrimp Dip with Kettle Cooked Potato Chips*
- *Smoked Salmon Display with Pesto Oil, Capers, Eggs, Chopped Red Onions, Whipped Herb Cream Cheese and Parmesan Crostinis*
- *Tomato Mozzarella Relish with Fresh Garlic and Basil with Focaccia Crisps*
- *Crab Dip with Sea Salted Pita Crisps*
- *Cheddar and Swiss Fondue with Fresh Artisan Loaves*
- *Smokehouse Chicken Wings with BBQ Sauce OR Blue Cheese OR Ranch Dipping Sauce*
- *Black Pepper Rosemary Crusted Beef Tenderloin with Horseradish Cream and Mustard served with Silver Dollar Rolls*
- *Asian Inspired Meatballs with Sweet Chili Peanut Dipping Sauce*
- *Salsa Bar with Chips, Pineapple Salsa, Pico de Gallo, and Guacamole*
- *Fresh Fruit and Cheese Display with Crispy Crostini*
- *Baked Goat Cheese Pomodoro served with Sliced Sour Dough Crostini*
- *Swedish Meatballs with Burgundy Brown Sauce*





Something Sweet

- Assorted Bite Size Desserts
- Oreo Truffles
- Lemon Squares
- Pecan Tarts
- Fruit Tartlets
- Assorted Mini Cheesecake
- Cheesecake Empanadas
- Chocolate Chip Meringue Cookies
- Chocolate Covered Strawberries (seasonal)
- Individual Chocolate Brownie Bites with Caramel and Pecans
- Fresh Berries and Whipped Cream
- Assorted 'Cakes in a Cup'
- Berry Cobbler with Sweet Crème
- Assorted Homemade Cookies
- Assorted Gourmet Dessert Bars
- Crème Brulee
- Coconut Macaroons

